WHAT IS CLAIMED IS:

1. An apparatus for deep-frying in a basket a chip food product that is consistent in quality, both in terms of being properly cooked but also having a curled configuration adapted for holding dipped food and having an aesthetically pleasing appearance, the apparatus comprising:

a chip fry lid for said basket having an array of alternating long and short U-shaped wire prongs depending from the bottom of said lid.

2. A chip fry lid comprising:

a wire frame, and

wires bent to form a series of repeating long and short prongs attached to said frame and extending downwardly from said frame.

3. A chip fry lid comprising:

a wire frame,

a series of repeating long and short posts attached to said frame and extending downwardly from said frame,

each of said posts formed by juxtaposed pairs of U-shaped wire prongs depending from said frame.

4. A chip fry lid comprising:

a wire frame,

a series of repeating long and short posts attached to said frame and extending downwardly from said frame,

each of said posts formed by juxtaposed pairs of bent wires in which the bottom of each post is formed by wires bent to form two generally horizontal wires, each horizontal wire connected by curved wires to two generally vertical wires.

5. An apparatus for deep-frying within a basket a chip food product that is consistent in quality, both in terms of being properly cooked but also having a curled configuration adapted for holding dipped food and having an aesthetically pleasing appearance, the apparatus comprising:

a chip fry lid for said basket having an undulated under surface, said undulating surface used to contact the chips being deep fried and submerge the chips to different levels of said hot oil so that the oil is evenly circulated to all of said chips.

6. A chip fry lid for cooking chips in a deep-fry basket comprising:

a substantially rectangular frame, and

an undulating bottom surface for containing the chips being deep fried and submerging the chips to different levels of said hot oil so that the oil is substantially evenly circulated to all of said chips.

7. A method for deep-frying a chip food product comprising: loading pieces of corn masa bread in a deep-fry basket,

covering said pieces of corn masa with a lid having an array of downwardly extending long and short prongs, and

lowering said basket, chips and lid into hot cooking oil, and oscillating said lid so that said chips are continuously contacted and agitated by said long and short prongs.

8. A method for deep-frying a chip food product comprising:

loading pieces of corn masa bread in a deep-fry basket,

covering said pieces of corn masa with a lid and having an undulating bottom surface,

lowering said basket, chips and lid into hot cooking oil, and oscillating said lid so that said chips are continuously contacted and agitated by said undulating bottom surface and whereby said chips are submerged to different levels of said hot oil so that the oil is substantially evenly circulated to all of said chips.